Precision Cuts

**Julienne –** Long thin matchstick 3mm x 3mm x 40mm.

**Jardinière** – Vegetable batons 4mm x 4mm x 20mm.

**Brunoise** – Very fine dice shape, cut as Julienne then cut into 3mm dice.

**Macedoine** – 8mm dice of vegetable or fruit.

**Paysanne** – Thin shapes following the natural line of the vegetable.



The Brunoise precision cut was used on the onion to get a very fine dice.

The Julienne precision cut was used on these carrots.

The Garlic was crushed and turned into a paste by adding salt and squishing multiple times with a knife.

Macedoine was used with the Potatoes and the Swede

This parsley was finely cut.

Paysanne cut was used on this celery